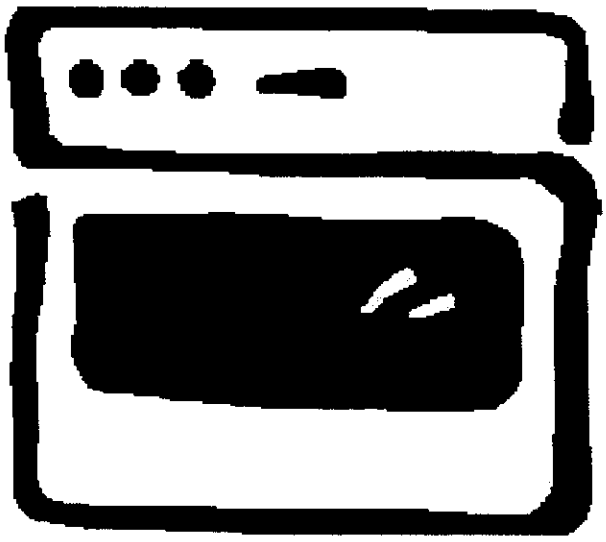
Built-in Oven

Instruction and Installation Manual



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Dear Customer !

Carefully please read these instructions for use. First of all pay special attention to the chapter "Hints on safety".

Keep these instructions for use for later on consultation and hand them over to a possible follow-up owner of the appliance.

⚠ By means of this warning triangle and/or by the signal words "precaution" and "attention!" hints are stressed which are of importance for your safety or for the functionability of the appliance. Please do absolutely adhere to.

After this sign you will get further information on attendance and practical application of the appliance.

By means of this sign we have marked tips and hints for the economical and environment-protecting use of the appliance.

For possibly occurring trouble these instructions do contain hints for self-acting remedy, see chapter "What to do, if ..."

Should these hints not be sufficient there are at any time two places to call at for helping you on: (After-sales-service or Hotline)

Here you will get an answer to any question in relation with the equipment and application of your appliance. We are, of course, ready to accept wishes, suggestions and critics. We are aimed at permanently improving our products and services for the benefit of our customers.

Our after-sales-service will be at your disposal at any time with regard to technical problems (addresses and phone numbers are given in chapter "after-sales-service agencies").

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Hints on safety

The safety of this appliance corresponds to the acknowledged rules of technique and to the law on appliance safety. The safety measures existing as a matter of self-understanding would, however, not cover all of possible risks of accidents.

Moreover, we feel compelled as the manufacturer to make you familiar with the following hints on safety.

Electrical safety

Mounting and connection of the new appliance must exclusively be carried out by an approved electric fitter.

Please observe this hint, as otherwise the claim under guarantee will be ruled out with occurring damages.

Built-in appliances must be installed in built-in cupboards. The cupboards have to be located and fastened in a way that they are stable.

Damaged appliances must not be used. Fuselage to be cut off or unscrewed in case of trouble or failure.

Repair work at the appliance must exclusively be carried out by expert technicians. Improper repair work may lead to considerable danger. In need of repair please contact our after-sales-service or your expert dealer.

Safety for children

When roasting, baking or grilling the oven gets hot. On principle, keep away small children, therefore.

Make use of the door-lock. In this case small children cannot open the oven door.

Safety during use

This appliance must exclusively be used for the boiling and frying of food as usual in household applications.

Precaution with the connection of electric appliances to sockets in the vicinity of the appliance. Connection leads must not get in touch with the hot oven door or cavity frame.

In case of careless handling there is **danger of burning** oneself at the heating elements in the oven.

When taking out the hot items do absolutely make use of pot or thermo-gloves.

Besides the accessories supplied with the unit do exclusively make use of suitable and temperature-resistant baking tins and roasting dishes. Do please follow the manufacturers' instructions.

Safety at cleaning

No heating element must be switched on during the cleaning procedure. Make sure that the oven has cooled down in a way that one may get in touch with interior parts without any danger.

Always keep the oven clean. When heating up fat splashes and spots will cause inconvenient odours.

The oven door must firmly close. Ensure clean sealing surfaces at door and door frame.

The cleaning of the appliance with a steam jet or high-pressure cleaner is not allowed because of the requirements of electrical safety.

How to avoid damages on the appliance

Do not use the oven for the purpose of space heating.

The oven bottom must not be covered with alufoil. Pots, pans and vessels must not be placed on the oven bottom. The heat will accumulate and may cause damages to the material.

Make sure that no acetic liquids, such as vinegar, lemon or deliming means get access to the enamelled cavity, as this would result in mat spots. Use the deep enamelled universal pan for preparations like fruit cake etc.

Do'nt keep bread or damp food in the oven cavity.

The opened oven door must not be burdened too heavily, do not sit or step on it.

After use make sure that the appliance is switched off.

Disposal

Disposal of packing material

All parts of the packing are re-usable, foils and hard foam correspondingly marked.
PE = Polyethylen (cover, bags of accessories)
PS = Polystrol (cushion)

Packing material and possibly old appliances are to be disposed off orderly.

Please do observe the national and regional regulations on appliances and packing material as well as the material marking (material separation, waste collection, depots for valuable substances).

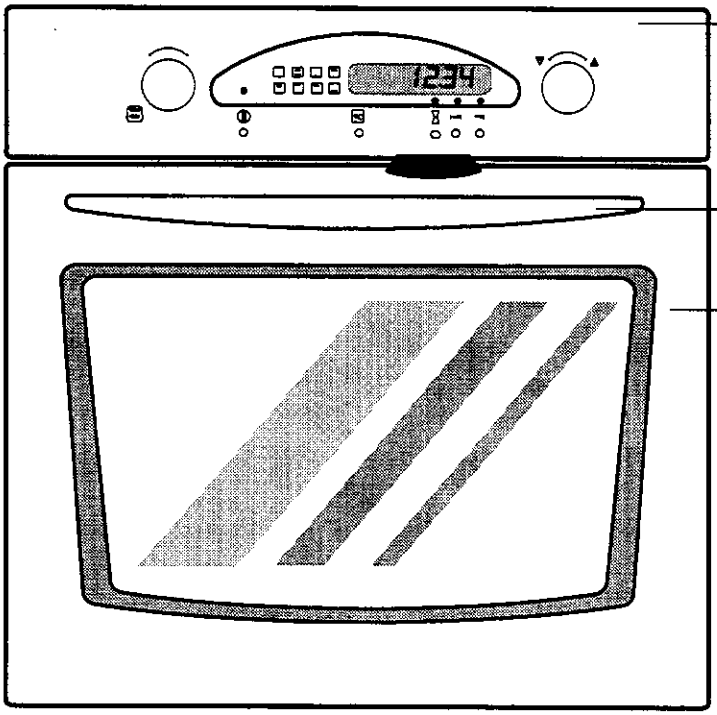
Hints on disposal

The appliance must not be disposed of with the rubbish.
Information on collection dates and places are available from the local towns cleaning dept. or from the municipal administration. This symbol refers to tips and hints on the economic and environment protecting use of the appliance.

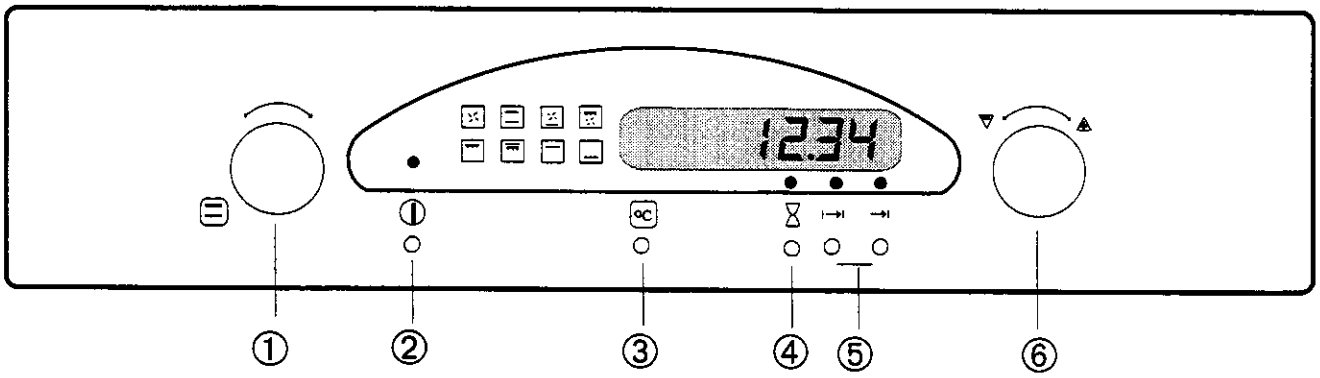
Warning! Past use old appliances do please render unserviceable prior to disposal. Cut off the mains.

General view

Total view



Panel



① Function selector (rotary knob))

② Push button ON/OFF

③ Push button oven temperature

④ Push button short-term alarm

⑤ Push buttons automatic programs

⑥ Setting knob temperature and time (rotary knob)

Safety equipment

Oven door locking / Children safety mechanism

By means of an interlocking mechanism for the oven you can prevent playing children from getting access to it.

Activating of door lock

For interlocking of the oven door pull the interlocking tongue out.

Opening and closing of the oven door with activated interlocking mechanism.

To open the door push the tongue upwards, the door can easily be opened. Make use of thermo-gloves or of a pot cloth in case the appliance will be hot.

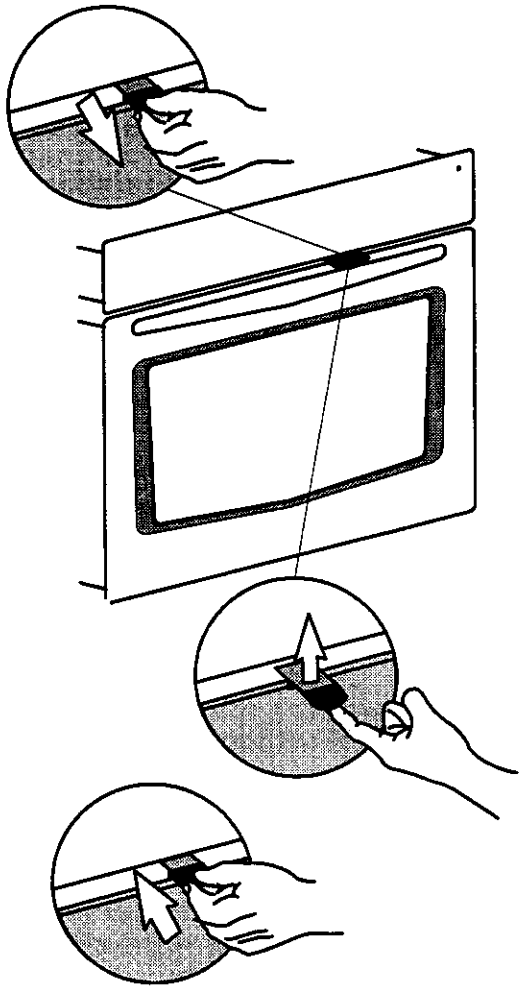
When closing the door the interlocking tongue will automatically catch in.

Deactivating of door lock

Push the tongue in. Now the oven may always be opened.

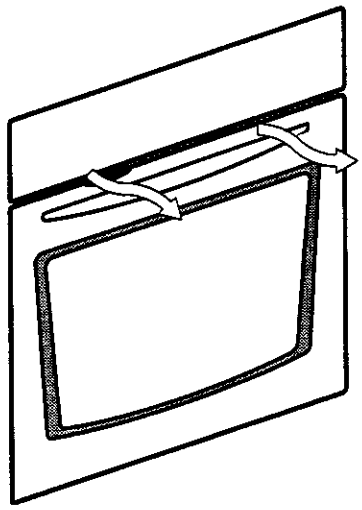
Activation (pull out) or deactivation (push in) of the interlocking mechanism are always to be realized with the door open.

⚠ In order to avoid any burns do only activate or deactivate the oven door interlocking mechanism with the appliance in cold state.



Oven cooling fan

The appliance is fitted with a cooling fan that will automatically switch on in case of heat beeing developed and, if need be, continue to run after switch-off of the appliance.



Prior to first use

In the chapters "Daytime setting" and "First heating-up" the manipulation steps for the electronic oven control are just briefly described with hints on buttons and symbols: Relevant explanatory information you will find in the following chapter "The electronic oven control":

Daytime setting

The appliance must be switched off when setting or re-setting the daytime.

After connection to the power supply or after a power failure **12 00** will flash for about 5 seconds in the display. Afterwards **12 00** will remain on and • between the indicator for hours and minutes will flash. The actual daytime between 0.00 - 23.59 hours has to be set.

As long as 12 00 is flashing:

by means of the rigth rotary knob (▽ ◠ ▲) set the daytime.

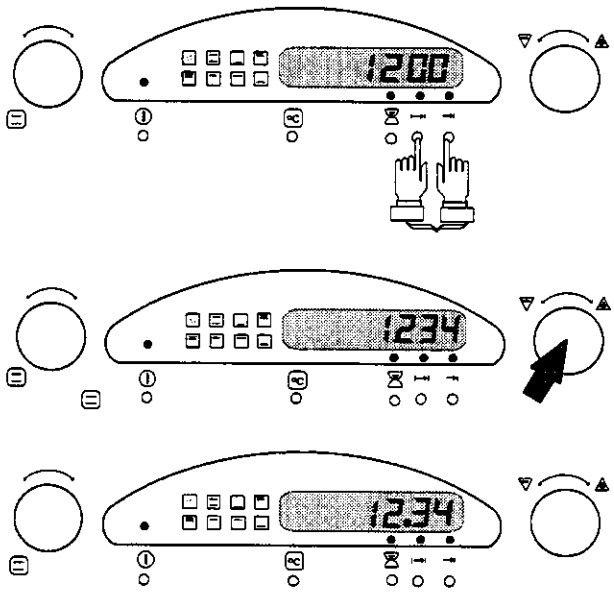
With 12.00 already remaining on in the display and with • flashing:

At first do simultaneously push the buttons I→I (program duration) and →I (end of cooking time) for about 5 seconds since 12 00 flashes,

by means of rotary knob ▽ ◠ ▲ then set the daytime.

After 5 seconds the time will remain in the display and • is flashing between the indication of hours and minutes. The setting procedure is completed.

In case of corrections of time (Summer/#inter time, power failure, etc.) proceed in same manner.



First cleaning

To remove any possible production remnants, the appliance should be cleaned before use.

Remove any possibly existing labels and protective foils from control panel and oven door.

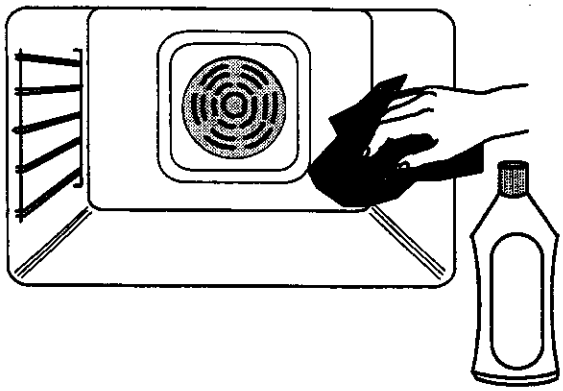
Clean control panel and oven door with warm water and a cleanser and dry afterwards.

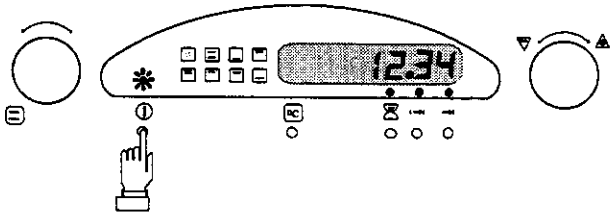
Remove the accessories from the oven and rinse them.

Clean the oven and the door with warm water and a cleanser and dry afterwards.

With that the oven light may be switched on:

- **Push button ⏻ (on/off) for switching on the oven light and for switching off.**





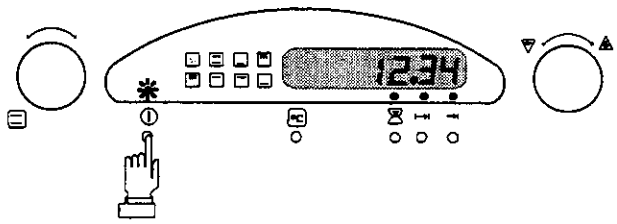
First warming up

The oven must once be heated up prior to first use.

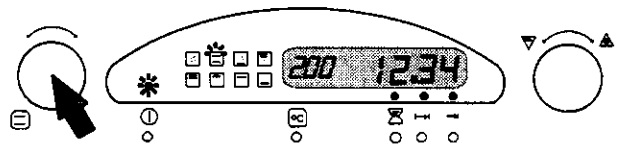
⚠ When first heating up take care for a sufficient space ventilation.

Push button ⏻ (on/off).

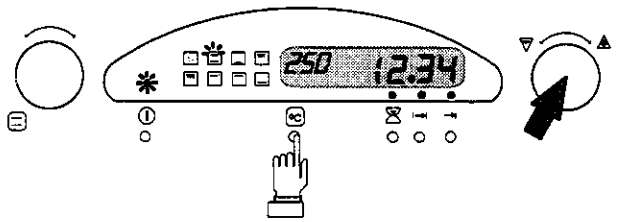
- The switch-on control and the oven indicator lamp will come on.



- **Turn the left rotary knob** ⊟ to position ⊟ (Top/bottom heat), the function symbol lights up in the display and the temperatur indicator shows 200 as preset temperature.

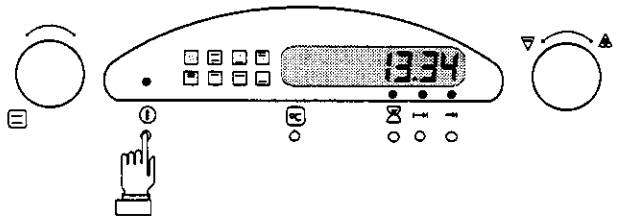


- **Push the temperature button** ℃ **and**
- **turn the right rotary knob ▽ ⌒ △ to the right for setting the oven temperature to 250 °C.**



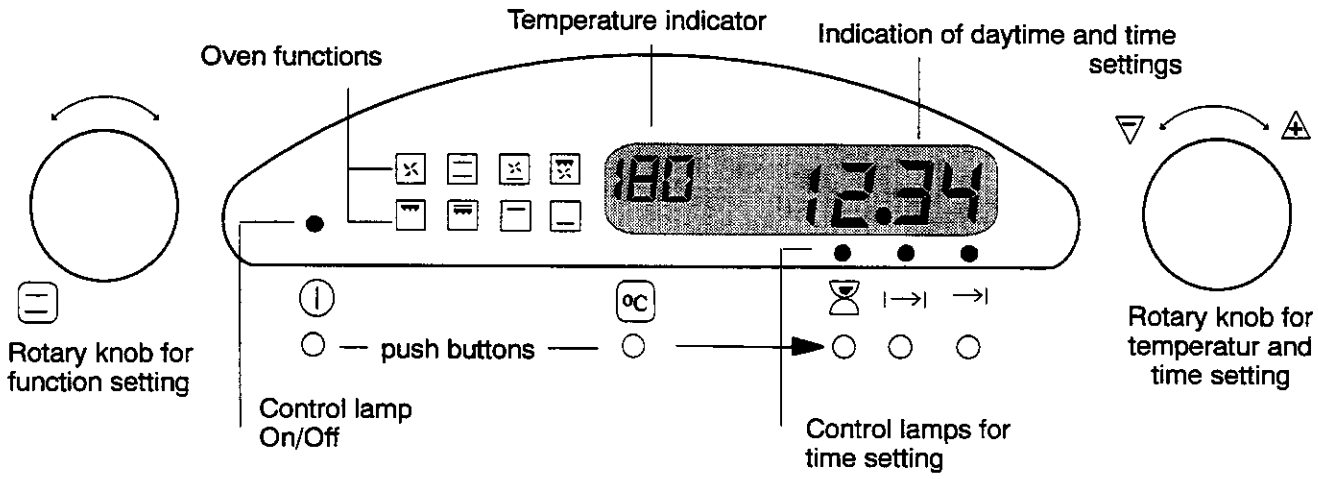
After about 5 seconds the oven function will switch on. In this setting operate the empty and closed oven for about 60 minutes.

- **Switch-off: push button ⏻ (on/off).** The control and oven indicator lamp will go out.



The cooling fan continues to run until the oven is considerably cooled down.

The electronic oven control


Temperature indicator
Oven functions
Indication of daytime and time settings
Rotary knob for function setting
push buttons
Rotary knob for temperatur and time setting
Control lamp On/Off
Control lamps for time setting

General information

Functions

- **Daytime**
  The setting is described in chapter "Prior to first use".
- **Oven function selection**
- **Oven temperature selection**
- **Short-term alarm**
- **Automatic program Cooking time**
- **Automatic program Switch-off time**
- **Temperature automatism with the meat probe**
-

Setting duration 5 seconds

Any setting performed will within 5 seconds be taken over by the electronic control and possibly started.

With initial settings it may happen that, within this short period of time, you will not have completed yet the setting step next to follow. By repeated pushing of the corresponding button you may reactivate the desired setting procedure and continue.

Oven cooling fan

After switch-off the appliance will continue to run until the oven temperature has dropped below about 160 °C.

Rotary knobs	
left	*With the function setting knob the desired oven function has to be set: turn to the right or to the left to the desired function. The function symbol lights up.*
right	*Daytime, short-term alarm, automatic time settings must be set by turning the rotary knob on the right side: turn to the left or to the right ▲ = higher, / ▽ = lower.*
Push buttons	
ON/OFF	*Pushing the button switches the oven on or off. The switch-on control lamp and the oven light come on.*
Temperature	*After actuation of the button the oven temperature desired may be set with the buttons ▲ or ▽ .*
Short-term alarm	*Setting of sequences of time without any switching on/off effect.*
Cooking time	*Setting of the duration of cooking time. The function starts at once and is automatically switched off after lapse of the time set.*
Switch-off time	*Setting of the end of the cooking time. The oven is switched off at the time set.* *An automatic switching on and off at preset times is possible by combination of programs cooking time and switch-off time.*

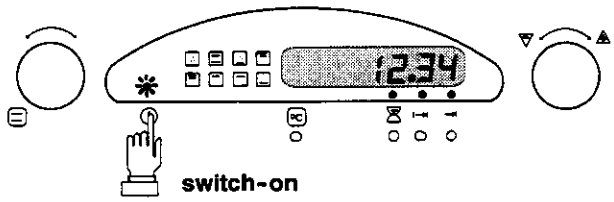
Safety switch-off device

The electronic oven control is provided with a safety switch-off device for the case where function and temperature are set without any limitation of time (cooking time, switch-off time). Depending on the intensity of the temperature set the oven will be switched off automatically.

- with temperature setting up to 115 °C after 12 hours 30 minutes
- with temperature setting from 115 up to 195 °C after 8 hours 30 minutes
- with temperature setting from 195 up to 245 °C after 5 hours 30 minutes
- with temperature setting from 245 up to 270 °C after 1 hour 30 minutes.

Switch-on

- **Push button ⏻ (On/Off) - the switch-on control lamp and the oven illumination come on.**

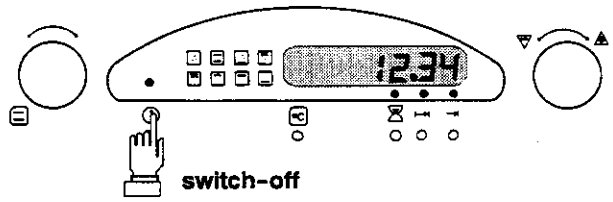


Prior to the setting of functions and temperatures the appliance must be switched on with button ⏻.
Within 5 seconds then proceed with the desired setting (function, temperature, time).

You can operate the oven without any setting of time, with function and temperature setting only. In such a case the appliance will have to be switched off manually with button ⏻ at the end of the cooking procedure.

Switch-off and correction

- **Push button ⏻ (On/Off) the switch-on control lamp and the oven illumination go out.**

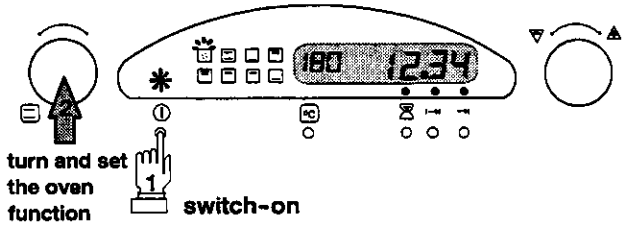


Actuate button ⏻ in order to switch off all functions and time settings, this also refers the correction of wrong settings. Afterwards new settings can at once be made.

Oven functions

- **By means of button ⏻ (on/off) switch on the oven.**

- **Turn the left rotary knob ⊜ until the symbol for the desired function lights up in the display.**



The oven functions, their order and distinctive features are represented and described on the page next to follow.

During the cooking procedure you may also switch over to another oven function.

Oven functions

	Function symbols	preset temperature
Oven lighting Push button ⏻ . The oven lamp always comes on with the oven switched on. The switch-on control lamp lights up.		
Hotair (rear-element, fan) Variable between 30 and 270 °C, for baking and roasting on up to 3 shelf levels at a time.		180 °C
Top-/bottom heat Variable between 30 and 270 °C, for baking and roasting on one shelf level.		200 °C
Pizza setting (rear-element, fan, bottom heat element) Variable between 30 and 270 °C, for pizza, fruit cake on the tin, quiches.		200 °C
Turbogrill (infra-red grill and fan) Variable between 30 and 270 °C, for high items to be grilled, rolled meat, poultry.		180 °C
Infra-red grill Variable between 30 and 270 °C, for radiation grilling of flat items to be grilled.		250 °C
Large surface grill (infra-red grill and top heat element) Variable between 30 and 270 °C, for radiation grilling of flat items to be grilled.		250 °C
Top heat For re-baking and gratinating on one shelf level, variable from 30 to approximately 180 °C.		120 °C
Bottom heat For re-baking on one shelf level, variable from 30 to approximately 180 °C.		120 °C

Oven temperature

- **Switch on the oven ⏻ and set the oven function** ⊜ (left rotary knob).

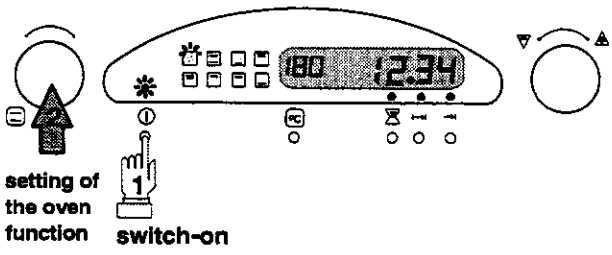
Together with the oven function a preset temperature shows up on the display, which is corresponding to the practice of many preparations. Without setting any different temperature the function will be switched on at the given temperature after 5 seconds.

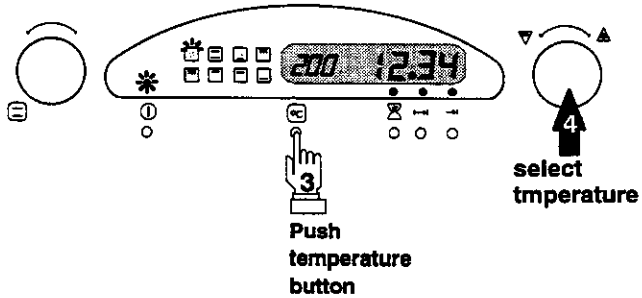
Other temperature settings are possible between 30 and 270 °C in steps of 5 degrees, also for the purpose of correction.

- **Push the temperature button ℃ and by means of the right rotary button ▽ ◠ △ set the desired oven temperature.**

The actual oven temperature will be displayed upon actuation of the temperature button ℃. After 5 seconds the display will jump back to the set temperature.

Upon reaching the set temperature in the oven, a sound signal will resound. The temperature in the oven will now remain constant any time, as the heating elements are switched on when falling below or switched off when exceeding this temperature.

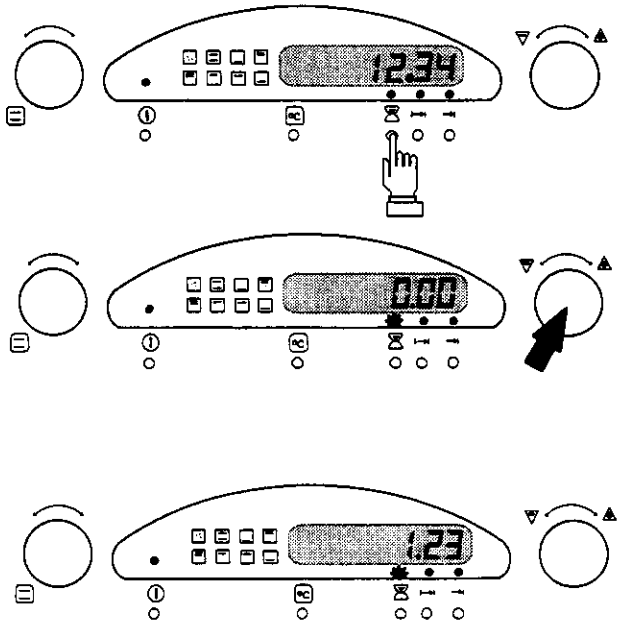




Short term-alarm

With the short-term alarm there is no switching function for the appliance. It may be used for observing and controlling of cooking times and sequences in the kitchen, also independent of the oven or in parallel with automatic settings.

- **Push button ⧖ (short-term alarm).**
  The display shows 0.00 and the control lamp above the button flashes.
- **Turn the right rotary knob ▽ ⌒ △ and set the desired time.**
  (between 1 minute and 19 hours 59 minutes).



5 seconds after setting the daytime shows up in the display again, the control lamp for the short-term alarm is shining.

During the sequence of time the remaining time can be checked by pushing the short-term alarm button.

The dual double tone resounds after expiration.

- **This signal can at once be switched off by pushing the short-term alarm button ⧖.**

As long as the signal resounds, the control lamp for the short-term alarm is on.

The sound signal will automatically stop after 3 minutes and the control lamp goes out.

If you want to cancel or correct a time setting before end of sequence, push the short-term alarm button ⧖ and by means of turning the rotary knob ▽ ⌒ △ set back to 0 or correct by means of turning to △ or ▽.

Automatic programs

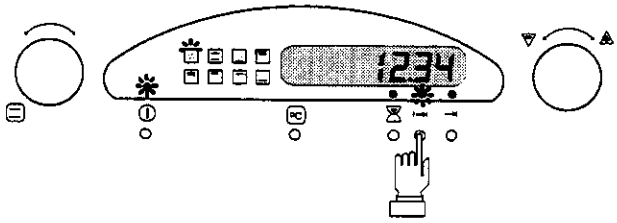
Prior to the setting of automatic programs the appliance must be switched on (button ⏻) as well as oven function and temperature has to be set. Without these settings any programming will not have an effect on the oven.

Cooking time

- Setting of the duration of cooking -

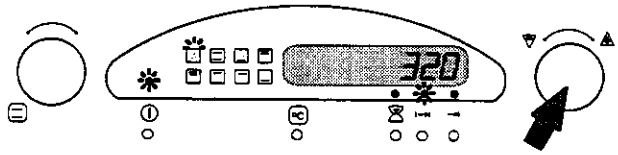
The roasting, baking or grilling time for dishes according to recipes, charts or own selection is set by the program cooking time. The duration of cooking starts at once, the oven function remains switched on until automatic switch-off.

- **Switch-on ⏻, function ⊟ and temperature ℃ to be set.**



- **Push button I→I (cooking time).**
  The display shows 000 and the control lamp above the button flashes.

- **By means of turning the right rotary knob to △ or ▽ set the desired duration of cooking**
  (between 1 minute and 9 hours 59 minutes), example: 3 hours 20 minutes.



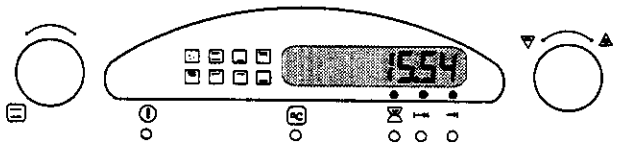
The display shows the daytime again, the control lamp for program duration is shining.

The running off duration of cooking may be displayed by pushing button I→I. The switch-off time may be checked by button →I.

Corrections of the duration of cooking are possible after repeated pushing of button I→I together with turning the rotary knob ▽ ⌒ △.

By means of button ⏻ you may switch off the appliance at once, the automatic program setting is cancelled at the same time.

A triple sound signal resounds after expiration of the duration of cooking. The oven is automatically switched off and the oven light goes out. The display now shows the daytime and the control lamp of I→I is flashing.



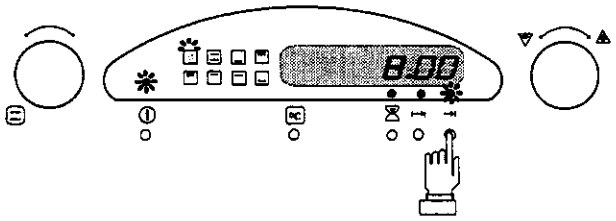
The sound signal can be cancelled by pushing any button, all light indicators will at once go out - or after about 3 minutes the sound signal, the control lamps and the function symbol will automatically go out. The display shows the actual daytime.

Switch-off time

- Setting of the end of cooking time -

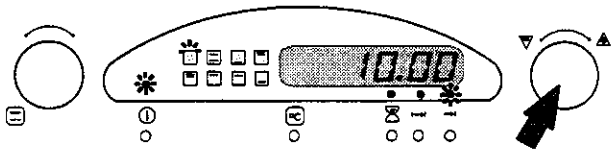
By program switch-off time you set the time end for cooking procedures. The duration of cooking starts at once, the oven function remains on for the time set until automatic switch-off.

- **Switch-on ⏻,**
  function ⊟ and temperature ℃ to be set.
- **Push button →ı (switch-off time)**
  and with the rotary knob ▽ ◠ △ select the desired end of cooking time.
  example: 10.00.
  (= the time at which the meal should be ready)



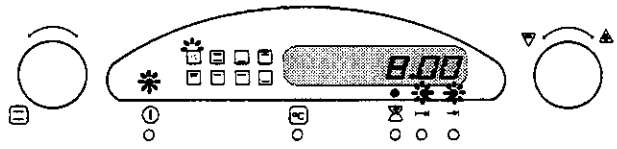
The end of duration of cooking must be within the 24 hours next to follow.

The control lamp for →ı flashes. After 5 seconds the oven function is switched on.



The daytime shows up in the display and the control lamps for program duration and end of program are shining.

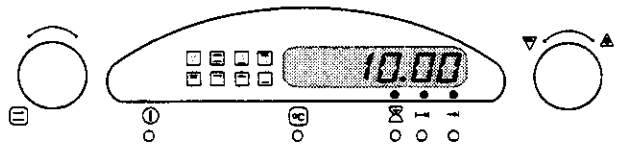
The running off duration of cooking can be displayed by pushing button ı→ı and the switch-off time by pushing button →ı.



Corrections of the switch-off time are possible after repeated pushing of button →ı and turning the right rotary knob to posiitions △ or ▽ .

You can at once switch off the appliance with button ⏻, the automatic program setting is cancelled at a time.

A triple sound signal indicates the end of cooking time, the oven is automatically switched off and the oven light goes out.



The display now shows up the daytime. The oven function symbol as well as the switch-on control lamp the control lamp for →ı (end of program) is flashing.

The sound signal can be cancelled by pushing any button, all light indicators will at a time go out - or the sound signal, the control lamps and the function symbol will automatically be switched off after about 3 minutes. The display shows the actual daytime.

Combination of programs cooking time and switch-off time

Setting of duration of cooking and switch-off time

By the combination of programs cooking time and switch-off time the oven can automatically be switched on at a later time and be switched off after the cooking procedure at a time fixed before. The description is based on the following example: Setting of automatic functions: 8.00 o'clock. The meal should be ready at 12.30 h, a duration of cooking of 1 hour 20 minutes is needed for the preparation.

- **Switch-on ⏻, set function ⊟ and select the temperature ℃.**
- **Push button I→I (cooking time)**
  The control lamp above the button flashes.
- **By means of rotary knob ▽ ◠ △ set the desired duration of cooking.**
  (between 1 minute and 9 hours 59 minutes)
  example: 1 hour 20 minutes.
- **Push button →I switch-off time) and with the rotary knob ▽ ◠ △ set the desired switch-off time** example: 12.00

The end of the duration of cooking must be within the 24 hours next to follow.

The oven function and light are switched off after the setting procedure. The display shows the daytime and the control lamps above buttons I→I and →I shining.

The start of the duration of cooking is calculated from switch-off time minus duration of cooking (example: 10.40 hours). At this time the desired function will be switched on.

During the duration of cooking the control lamp for program I→I is shining.

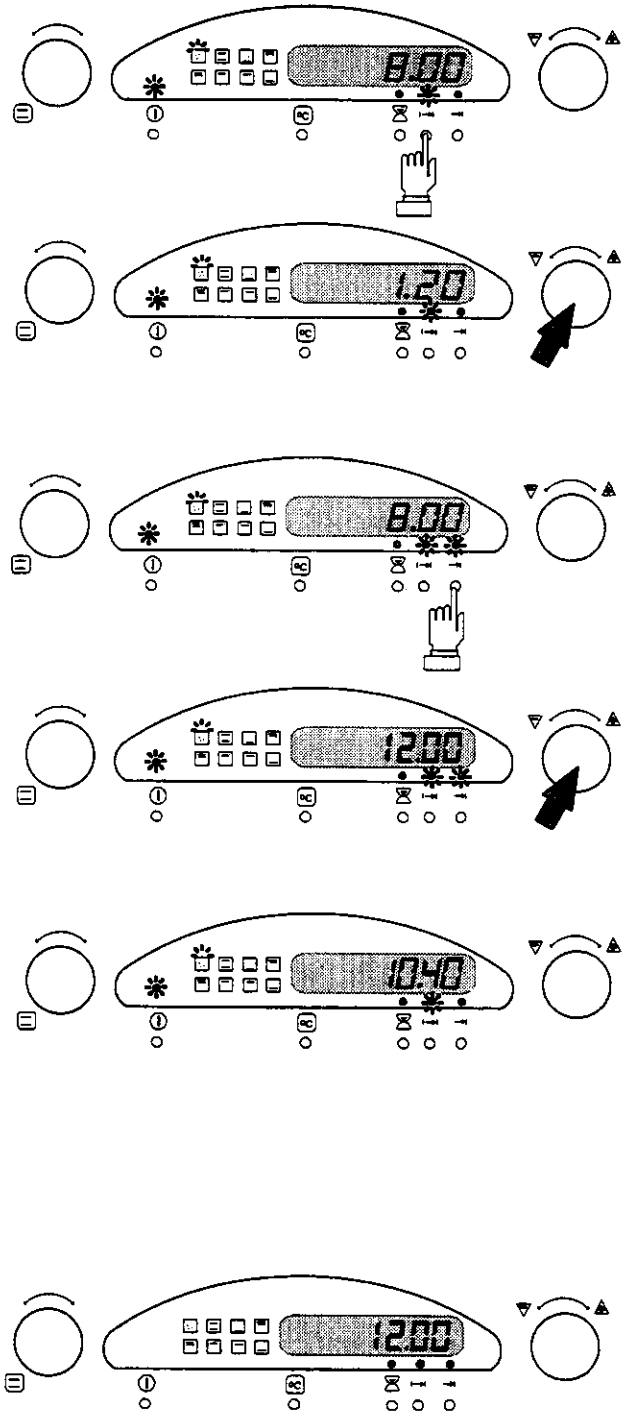
Time settings can be checked by pushing the buttons I→I and →I.

For correction of the duration of cooking or switch-off time push the corresponding button and change the time settings by rotary knob ▽ ◠ △.

By means of button ⏻ you can at once switch off the appliance, the automatic program setting is cancelled at the same time.

A triple sound signal indicates the end of cooking time, the oven function and oven light are automatically switched off. The display now shows the daytime, the oven function symbol and the switch-on control lamp is shining, the control lamp of I→I flashes.

The sound signal can be cancelled by pushing any button, all light indicators will at a time go out - or the sound signal, the control lamps and the function symbol will automatically be switched off after about 3 minutes. The display shows the actual daytime.



Meat probe

⚠ Exclusively make use of original parts supplied or after complaints original spareparts.

When cooking the temperature in the center of the food (= core temperature) is measured by means of the meat probe and the duration of cooking will automatically be ended upon reaching the temperature set.

The meat probe can be used with the functions top and bottom heat, hot-air, pizza setting, turbo-grill, separate bottom heat and separate top heat.

The functions infrared grill and large-surface grill remain switched off with plugged in meat probe and will be jumped over in the operating sequence of oven functions.

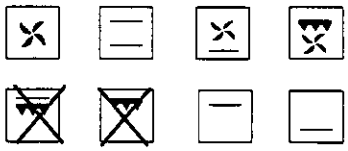
With plugged in meat probe time-controlled automatic programs can in fact be set, the function, however, will, independent of the time setting, be switched off upon reaching the core temperature in the food.

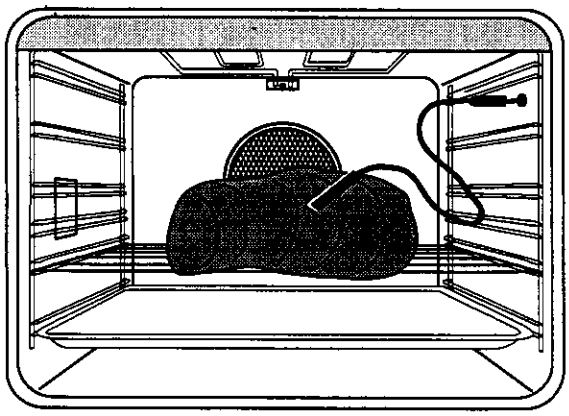
The plug-in socket for the meat probe is located in the right-hand oven side wall.

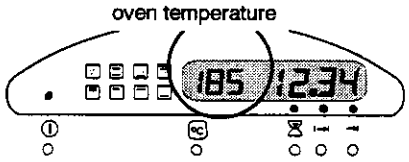
Completely insert the meat probe up to the handle into the center of the food, into the pectoral muscle with poultry. The tip of the meat probe must not touch any bone, fat will also misrepresent the temperature shown in the display.

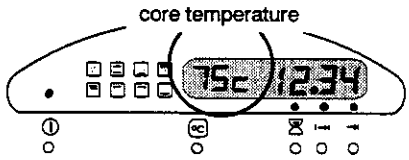
Two temperatures have to be paid attention to:
the oven temperature: is to be set as indicated in the charts for baking and roasting and according to the items to be cooked.

the core temperature: is to be set according to the chart on core temperature



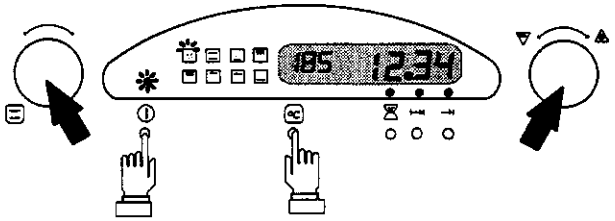




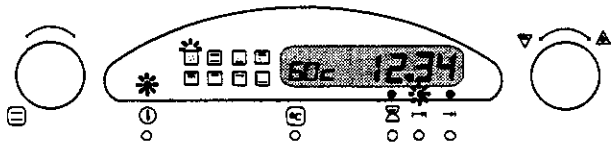


Core temperatures of different sorts of meat	
Sort of meat	**Core temperature °C**
Roastbeef Fielt of beef	45-55 english 55-65 medium 65-75 well done
Roast beef	75-80 fully cooked
Roast porc, lean Roast porc, narbled Filet of porc	70-75 fully cooked 75-80 fully cooked 65-70 core rose-coloured
Meat loaf	80-90 fully cooked
Cured sparerib, porc	70-75 fully cooked
Roast veal	75-80 fully cooked
Roast lamb	70-85 fully cooked
Poultry turkey chicken, duck goose	 85-90 fully cooked 85-90 fully cooked 90-95 fully cooked
Game	80-85 fully cooked
Fish	70 fully cooked

- **The meat probe has to be inserted in the food, then put the food to be cooked into the oven.**
- **Switch on the oven ⏻, set the oven function ⊟ and the oven temperature ℃.**
- **Up to the handle insert the plug of the meat probe into the socket in the oven side wall.**

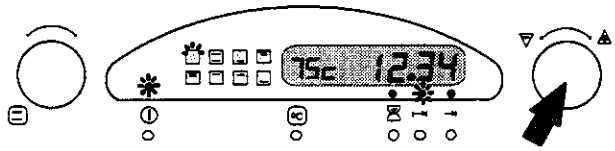


A short signal resounds and instead of the oven temperature **60c** will appear in the display as default core temperature.



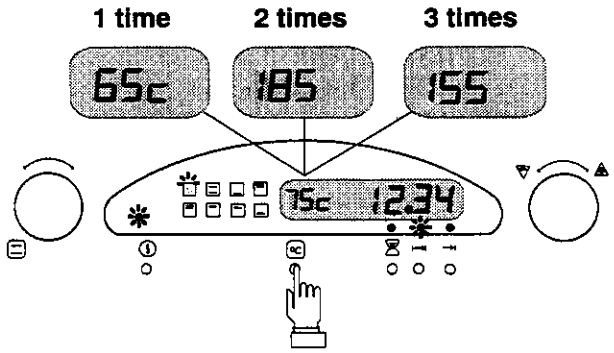
According to your preparation you may vary this temperature value in steps of 5 degrees between 30 °C and 95 °C.

- **By means of the rotary knob ▽ ⌒ △ and in line with your preparation set the core temperature.**



The display shows the switch-on control lamp, the symbol of the oven function selected, the control lamp I→I for program duration, the core temperature set, and the daytime.

By actuation of button temperature ℃ the different temperature settings and the temperature values reached can be checked:
1 x actuation: core temperature reached (example 65)
2 x actuation: oven temperature set (185)
3 x actuation: oven temperature reached (155).



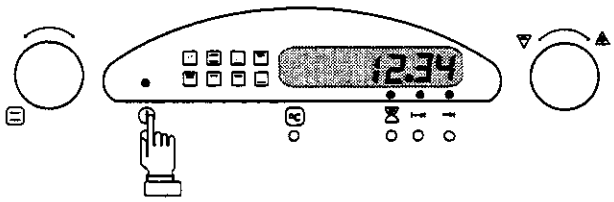
The oven function is automatically switched off when reaching the set core temperature within the item to be cooked.

The triple sound signal refers you to the end of the duration of cooking. The display flashes the control lamp I→I above the button of cooking time.

The sound signal can at once be cancelled by actuation of any button. It ends after 3 minutes and all indicators go out.

Thus, you remove the item cooked from the oven:
At first withdraw the plug of the meat probe from the socket in the oven side wall (HOT: use pot cloth or thermo-gloves), afterwards remove the item cooked from the oven

- **Push button ⏻ for completely switching-off.**



The meat probe not in use must not be kept inside the oven.

The oven cavity

A **oven runners, removable**

B **separation panel , rear element and fan behind**

C **infrared-grill**

D **top heat element**

C+D large-surface grill

E **oven illumination**

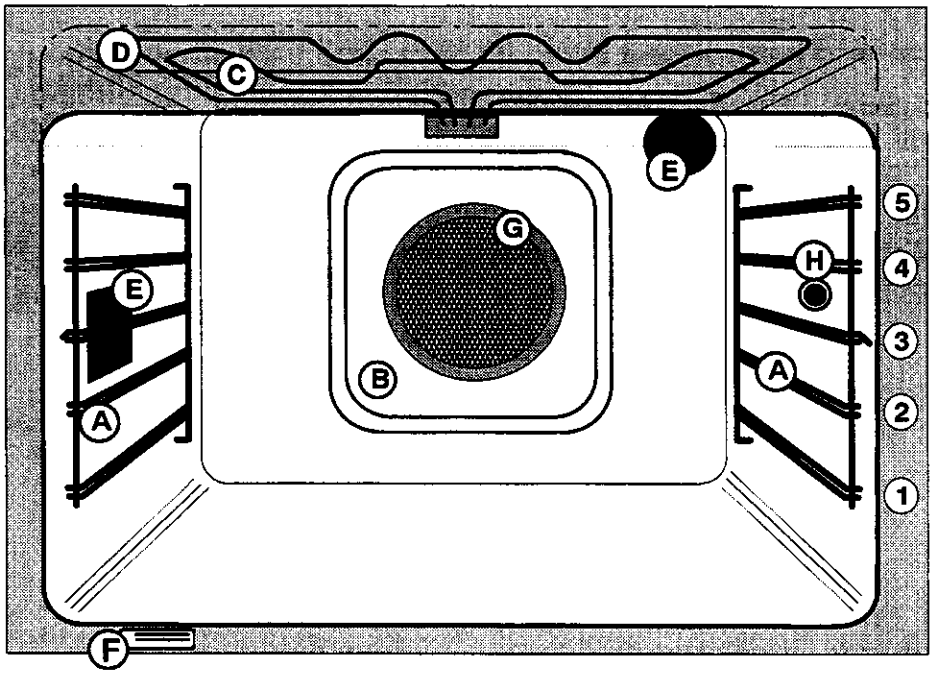
F **type plate**

G **grease filter**

H **plug-in socket for meat probe**

① ② ③ ④ ⑤

runner level



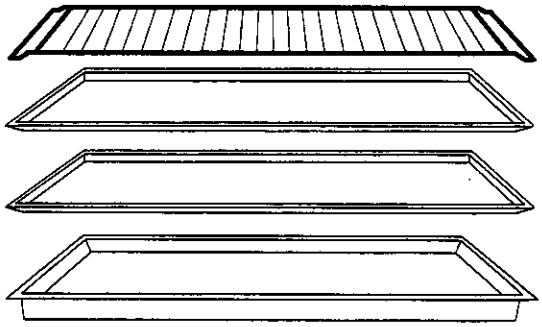
Oven accessories

⚠ Besides the accessories supplied with the unit do exclusively make use of suitable and temperature-resistant baking tins and roasting dishes. Do please follow the manufacturers' instructions.

The oven has the following accessories:

1 drip pan
2 baking sheets
1 wire shelve
1 grease filter for rear element

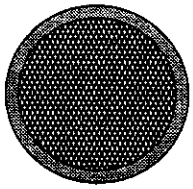
Further baking sheets and wire shelves can be ordered with our Central Spareparts Service.



Grease filter

A fine-meshed inox grid in front of the oven fan protects the rear wall element against splashes of fat and prevents from molestation by odours.

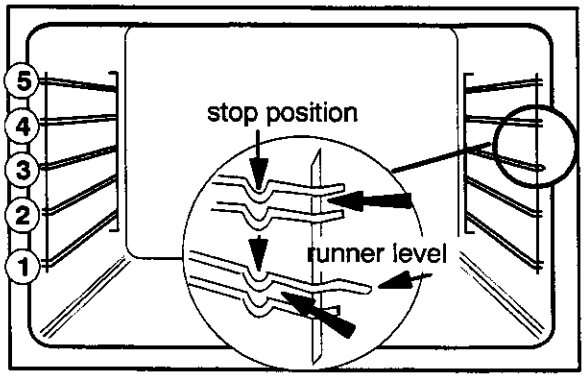
Grease filter to be hooked in with all roasting procedures with hot-air and when turbogrilling; filter to be removed when baking as the baking time would otherwise be extended.



Oven runners

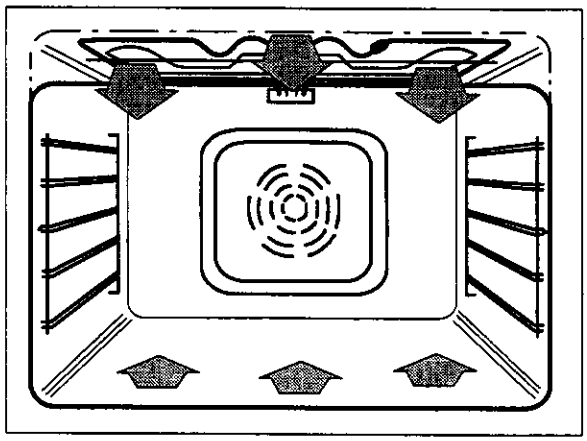
The oven is fitted with 4 runners. In the charts and illustrations of these instructions they are numbered from **1=bottom** to **4= top**.

Special formed mouldings on each side of pan, baking sheet or wire shelf have to be inserted into the stop-positions of the oven runners. Please insert baking sheets, wire shelf or pan **between the double bars**: this will hold them in a secure position when inserting them and taking them out.



Application of the oven functions

Top- and bottom heat

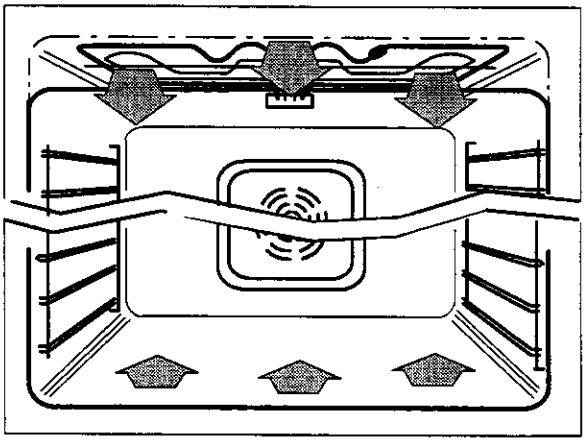


Heating elements installed under the oven bottom and at the oven ceiling respectiveley give off radiant heat to the food. Any temperature between 50 and 270 °C can be set.

Baking and roasting using top and bottom heat is only possible at one level.

- flat cakes and biscuits on the baking sheet
  - in runner **1, 2** or **3**
- high cakes, ring or square moulds
  - wire shelve in runner1, **2** or **3.**

Top heat

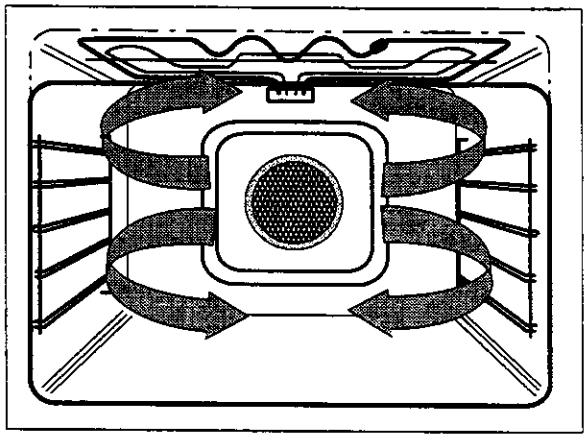


The radiant heat from the element at the oven ceiling is used for follow-up baking, overbaking and gratinating. 180 °C can be reached at maximum.

Bottom heat

The heating element under the oven bottom gives off radiant heat to the items to be cooked. The function can be set for follow-up baking and incrustation on the sheet. 180 °C can be reached at maximum.

Hot-air



The oven is heated by circulating hot-air. The fan at the oven back-wall intensively moves the hot-air in the oven and thus ensures even cooking. Any temperature between 50 and 270 °C can be selected.

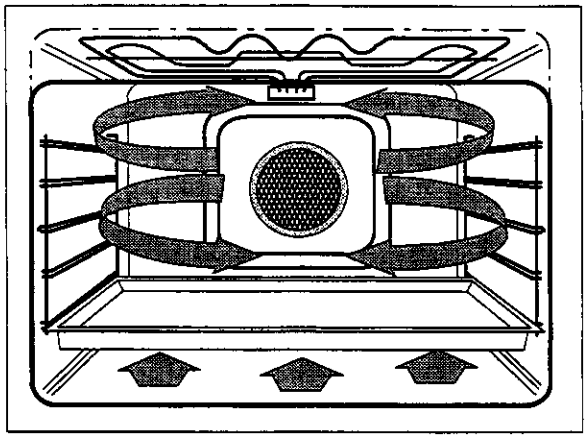
Depending on the food you can use up to 3 runner levels. We recommend:

- 1 baking sheet: runner **2** or **3**
- 2 baking sheets: runners **1+3** or **2+4**
- 3 baking sheets: runners **1, 3** and **5**
- 1-2 high moulds side by side:
  wire shelve in runner **1**
- flat mould: baking sheet in runner **2 or 3**
- 2 flat moulds: wire shelve and/or baking sheets in runners **1** and **3** respectively.

Pizza setting

The application of the pizza setting function is advantageous when baking pizzas, fruit or curd pies on the sheet or quiches, etc. This setting combines hot-air function and bottom heat element.

In runner level 1 radiant heat results in strong crust formation and avoids a thorought wetting of the dough. Roasting or baking at equal temperature may take place in two upper runner levels, however, without the effect of radiant heat.



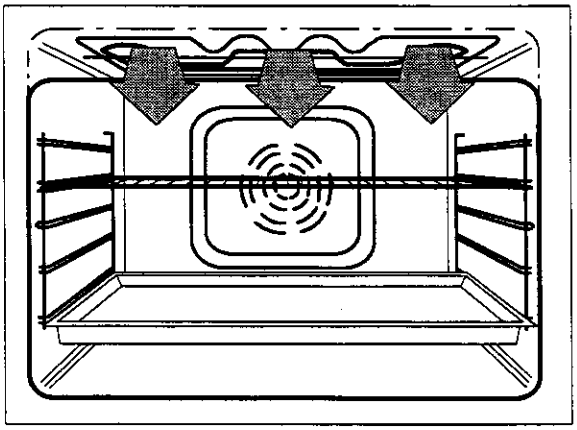
Grilling

⚠ During grill operation the oven always has to be closed. When grilling, do not leave the appliance unsupervised.

Set the function switch to the selected grilling function. Which grilling function is to select depends on the amount and the height of the grill food.

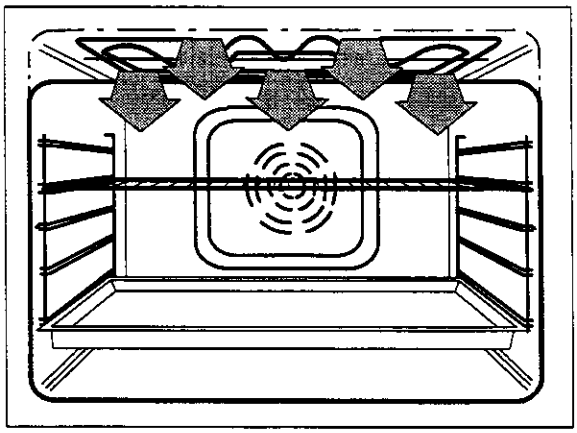
The temperature can be adapted to the particular food, as the oven thermostat holds the temperature within the set range also during grill operations.

For special advices of function selection, temperature setting and runner level please see the grilling charts.



Infrared-grill

The infra-red grill guarantees successful results for small amounts of flat meat als well as for chicken halves, placed in the middle part of the wire shelf. Temperature from 210 to 270 °C.



Large-surface grill

For flat items to be grilled, half chickens, etc. on the fully charged wire shelf. This function combines the infrared grill with top heat element.
Temperature from 210 to 270 °C.

Both surface-grill functions are suitable for flat meat, such as steaks, chops, sausages, fish, etc.

As the radiation heat can brown only the surface of the grill food, same has to be turned over after some time.

Do not insert flat grill food too close beneath the heating element. Drip pan has to be inserted in runner level 1 or 2.

The large surface grill functions can, moreover be used:

- for the overbaking of toast
- for the overflaming of marzipane or icecream
- for the crustation of soufflées.

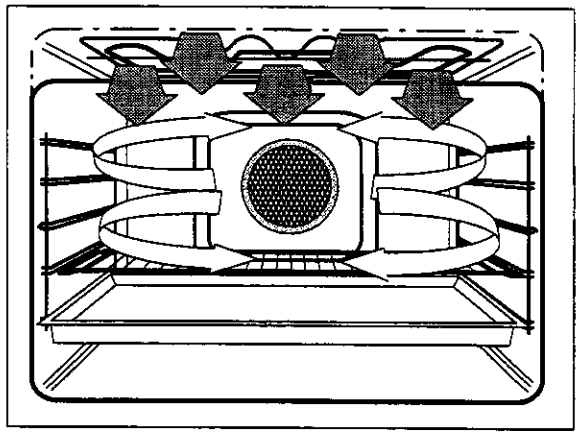
The grill food has to be inserted on the wire sehelf, depebnding on height, into runner 4 or 5. The distance toward the grill heating element can be varied by inserting the wire shelf with its convexity either turned upward or downward.

Turbo-grill

For high roasts such as pork loin, leg or poultry it is advisable to select the function turbo-grill with temperature settings of about 150 to 190 °C.

The infra-red grill operates along with the fan. In this way, not only the surface of the grill food is browned and grilled, but the grill heat is led intensively to all sides of the grill food.

Insert the drip pan into runner level 1 or 2 and the wire shelf with the grilling food into the runner above.



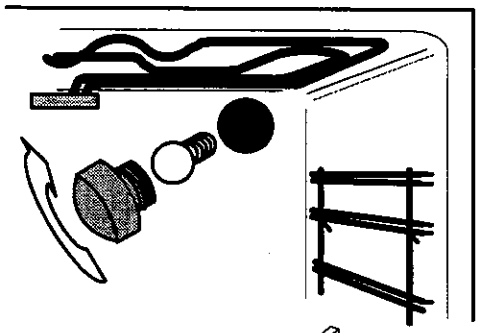
Oven lighting - bulb exchange

⚠ Before opening the oven lamp fuselage has to be cut off or unscrewed.

You may replace defect light bulbs yourself.

For the replacement you need bulbs that are heat-resistant up to 300 °C, 25 watt / 220-230 V - E 14.

You can buy these bulbs in electronic specialist shops or at the spare parts service.

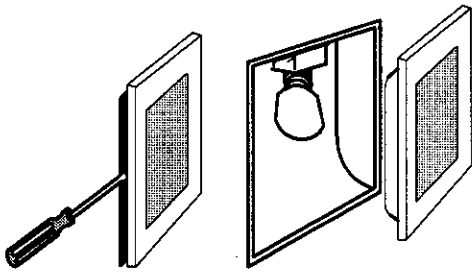


Round oven lamp on the oven rear:

Unscrew the round protective cover glass, replace the oven lamp and rescrew the protective cover glass.

Rectangular oven lamp in the left oven wall:

Remove the left oven runner. With a wide screw driver or a suitable knife unclip the protective glass carefully from the support, replace the bulb and relocate the protective glass into its holder.



Hints, tips and charts

Roasting with hot-air and top-/bottom heat

The length of roasting time depends on the kind of meat, weight and height of the roast. Basically you rekkon per cm height of meat:

- beef, game 14 - 17 minutes
- pork, veal 14 - 17 minutes
- fillet, roastbeef 10 - 12 minutes.

The higher the roast is, the lower the temperature needs to be.
The doneness can be checked by pressing the meat down with a spoon. If the roast does not give way, it is done.

After switch-off leave the roast for another 10 minutes in the oven so that no juice will be running out, when you cut the roast.

Roasting on the wire shelf

Place roast on wire shelf with its serving side turned upward. Insert universal drip pan in runner **1** or **2** and the wire shelf in the runner above it.

Roasting in the drip pan vessels

Put lean meat, game or meat loaf directly into the drip pan or in a vessel onto the wire shelf. Put short-roasts on a sheet into the oven.

In case there is need for a roasting time of more than an hour, put the ingredients for the gravy into the pan only half an hour before the end of cooking time, have them browned and fill in a little hot water.

Bake- and roastware

Use only the accessories supplied with the unit or dark enamelled baking moulds. Do exclusively make use of suitable and temperature-resistant baking tins and roasting dishes.

At baking or roasting with hot-air or pizza function you can use dark and bright baking moulds, baking pottery, heat-resistant moulds and pots. Do exclusively make use of suitable and temperature-resistant baking tins and roasting dishes. Bright sheets and molds do, however, extend the baking and roasting times. Please observe manufacturer's instructions.

At function top-/bottom heat do not use bright and gleaming sheets or moulds.

In the according runner level baking moulds and roasting dishes are put onto the wire shelf. Special hints are given in the baking and roasting charts.

Temperature selection

The hot air function is faster than ordinary functions in supplying the food with heat. Therefore, set the temperature by about 25 °C lower than recommended in recipes for top and bottom heat.

Hint: The household appliance dealer is offering baking / roasting thermometers for the indication of the state of cooking.

Grease filter

Grease filter to be hooked in with all roasting procedures with hotair and when turbogrilling; filter to be removed when baking as the baking time would otherwise be extended.

Preheating

As the set temperature is reached within a very short time, preheating of the oven before inserting the food is not necessary for most of the baking and roasting operations.

We recommend preheating with:

- meat dishes and short-roasts, such as fillet, roastbeef, schnitzel or cutlet. The meat pores are quicker closed and the item to be roasted remains juicy.
- fancy biscuits that tend to spread easily,
- rolls, quiches, Swiss rolls.

For this purpose and before insertion of the items the oven is heated up until the temperature signal lamp goes out.

Baking with hot-air and top-/ bottom heat

Introduction for using the baking chart

The chart on baking operations contains in most cases temperature ranges, e.g. 160-175 °C. Select the lower temperature for the moment. In case of too high temperatures a cake overcrusts too fast, it will collapse or will not rise properly, because only an insufficient amount of water is extracted.

If the baking operation takes too long or if the cake does not brown enough as expected, you may select a higher setting.

The even browning of the cake can be improved by reducing the baking temperature (by about 10 °C). Then prolonging of the baking time is necessary.

You might also have to change the baking time even if you exactly followed the instructions given in the recipe, as the size of eggs, the binding quality of the flour and the material of which the mould is made can vary.

Roasting

Function: Hot-air

For all kind of roasts we recommend using the hot-air function. If you like roasting with top/bottom heat, please set temperature 20-25 °C higher.

Kind of roast	Temperature °C	when using at a time 1 level wire shelf in level	2 levels wire shelf in level	drip pan in level	rosting time in minutes
Roasts					
1 kg pork, per cm of height, well done	150-160	2	-	1	14-20
smoked pork loin, per cm of height, well done	150-160	2	-	1	10-15
Mince meat	160-170	2	-	1	60-70
Beaf, per cm of height, well done	150-160	2	-	1	18-20
Sirloin, per cm of height	*190-200	2	-	1	6-8 rare 8-10 medium
Roastbeef, per cm of height	*190-200	2	-	1	8-10 rare 10-12 medium
Roast veal, per cm of height, well done	170-180	2	-	1	14-17
Roast lamb (ca. 1,8 kg)	170-180	2	-	1	90
Short roasts	**on baking sheet or drip pan in 1 resp. 2 levels**				
Sausages "cordon bleu"	*220-230	3	4 + 1	---	5-8
Sausages	*220-230	3	4 + 1	---	12-15
Schnitzel/chops, coated	*240-250	3	4 + 1	---	13-15
Meat balls	*210-220	3	4 + 1	---	15-20
Liver	*240-250	3	4 + 1	---	6-7
Fish	**on baking sheet or drip pan in level 1**				
Trouts (à 200 - 250 g)	190-200	3		---	20-25
4 Trout fillets (à 200 g)	170-180	3		---	20-25
Fish fillets, coated (ca. 1 kg)	190-200	3		---	25-30
Poultry					
1 kg turkey roll, per cm of height	150-160	2	-	1	11-15
Chicken	150-160	2	-	1	55-60
Duck (2 - 2,5 kg)	150-160	2	-	1	90-120
Goose (ca. 4,5 kg)	150-160	2	-	1	150-180
Roasting times are approximated times. * = Preheating since the temperature indicator lamp goes out.					

Drying up

Function: Hot-air	Temperature °C	level from bottom / sheets 1 level	2 levels	3 levels	approximated time / = hours
Apples,	75	3	3, 1	5. 3. 1	ca. 6
Mushrooms	50	3	3, 1	5. 3. 1	6-8

Baking

Kind of pastry	Hot-air: Temperature °C	Hot-air: oven levels when using at a time 1 level	2 levels	3 levels	Baking time minutes	Top-/bottom heat: Temperature °C	Top-/bottom heat: oven level
Batter in tins or on the sheet							
High ring cake	160-170	1	---	---	70-75	**170-180**	**2**
Frankfurt ring, meddle high	150-160	3	---	---	70-80	**160-170**	**3**
Plain cake, loaf tin	160-170	3	---	---	15-25	***180-190**	**3**
Apple cak, round tin	160-170	2	---	---	40-50	***170-180**	**2**
Flat cake	160-170	3	---	---	20-30	180-190	3
Short pastry in tins or on the sheet							
Tart with curd (750 g Quark) tin 26cm	---	---	---	---	60-90 +10 Min. after switch-off	160-170	1
Tart with fruit	150-160	2	---	---	45-60	180-190	1
Cake with curd, on sheet	---	---	---	---	45-55	170-180	2
Puff pastry							
French apple cake	*160-170	3	---	---	40-50	***190-200**	**2**
Sponge mixture							
Spong cake, (DIN)	*150-160	3	---	---	35-45	***170-180**	**2**
Fruit flan	*150-160	3	4+1	---	25-30	***170-180**	**3**
Swiss roll	*180-190	3	---	---	10-15	***190-200**	**2**
Yeast pastry							
High ring cake	**150-160**	**2**	---	---	45-60	160-170	1
Medium high ring cake	160-170	2	---	---	30-35	**170-180**	**2**
Yeast pastry :				---			
with butter/sugar coating,	170-180	3	---	---	25-30	***190-200**	**3**
with almonds	**170-180**	**3**	4+1	---	25-35	180-190	3
with crumble topping	*170-190	3	---	---	40-50	**180-200**	**3**
with apple/crumble topping (DIN)	**150-160**	3	---	---	45-50	**170-180**	**3**
with curd	***150-160**	**2**	---	---	65-70	*170-180	2
Fruit loaf (500 g flour)	*220-230	1	---	---	10-20	*250-260	1
Pizza							
Small pastries							
Meringues	*80-90	3		---	150-180	80-90	3
Macroons	**130-140**	**3**	4+1	---	20-30	*160-170	3
Butter dough (DIN)	140-160	3	4+1	5,3,1	15-45	160-170	3
Puff pastries	*170-180	3	4+1	---	15-20	***180-190**	**3**
Small brioches on sheet	*170-180	3	4+1		15-20	***180-190**	**3**
Choux pastry							
Cream puff	180-190	3	4+2	---	35-40	***200-210**	**3**
Strudel an quiches							
Apfelstrudel	150-160	2	---	---	55		
Swiss apple quiche	---	---	---	---	30-40	*220-230	2
Cheese and onion tart	---	---	---	---	30-40	*220-230	1
Tart with vegetables	---	---	---	---	30-40	*220-230	1
Quiche Lorraine							
Bread an rolls							
Breakfast rolls	*220-230	3	4 + 2	---	15-20	***240-250**	**3**
Wholemeal bread	*190-200	3	---	---	45-60	*210-220	3
White loaf in tin	***170-180**	**2**	---	---	40-50	*180-200	1
Flat loaf, Pitta	---	---	---	---	15-25	*230-250	2

Approximated times may be changed.
Recommended functions and temperatures are **bold typed.**
* = Preheating of oven since temperature control lamp goes out.

Pizza stage

Kind of cakes and pastriestry	Temperature °C	Baking time in min	oven level from bottom
Short pastry			
Tart with curd (750 g curd, round tin 26 cm)	150-160	60-90 + 10 min after switch-off	2
Tart with fruit	170-180	40-45	2
Tart with curd on the baking sheet	150-160	45-55	2
Puff pas			
French apple tart	*170	40-45	2
Yeast pastry			
Cake with curd on the sheet	150-160	35-45	2
Pizza (on the sheet)	*220-230	10-20	1
Pizza (in tins)	*220-230	5-10	1
Small pastry			
Nut cookies	160-170	20-25	1
Strudel and Quiches			
Quiche with vegetables	190-200	30-35	2
Bread			
Fladenbrot	*210-230	15-25	2
Gratins			
Vegetables au gratin	160-170	25-35	1
Gratin with pasta and vegetables	160-170	30-40	1

Approximated times may be changed. * = Preheating of oven since temperature control lamp goes out.

Infra-red and large surface grilling	Function	Tempera-ture °C	Drip pan in oven level	Wire shelf	Minutes side 1	Minutes side 2
Kind of grilling food - for all dishes the oven has to be preheated for 3 minutes.						
4 - 8 pork chops		250	1	5	15	10
2 - 4 pork chops		250	1	5	12	12
pork medaillons		250	1	5	5	4
4 fillet steaks		250	1	5	6	5
2 half chickens		250	1	4	15-20	15-20
4 half chickens		250	1	4	15-20	15-20
1 - 4 chicken tights		250	1	4	20	10
4 - 6 chicken tights		250	1	4	20	15
Grill sausages, up to 6 Stück		250	1	5	5-10	5
Grill sausages, up to 12 Stück		250	1	5	5-10	5
Fish		250	1	5	10	
Toast without topping		250	1	5	1-2	1-2

Turbo grilling	Tempera-ture °C	Wire shelve	Drip pan in oven level	Grill time - minutes	turn over after ..... minutes
Pork rolled meat (2 kg)	160-180	2	1	115-125	60
Smoked pork loin (1 kg)	190-200	2	1	45-60	25-30
Chicken (900 - 1000 g)	190-200	2	1	55-65	25-30
Pasta au gratin	180	2	1	20-30	
Potatoes au gratin	200	3	1	20-30	
Gnocchi au gratin	180	3	1	20-23	
Cauliflower with sauce Hollandaise	200	3	1	15	

Gratins, toast	Hot-air			Top-/bottom heat	
Kind of food	**Tempera-ture °C**	**oven level**	**Time minutes**	**Tempera-ture °C**	**oven level**
Pasta au gratin Potatoes au gratin	190-200 190-200	2 2	30-40 50-65	--- 200	--- 2
Toast "Hawaii"	250	3	14-16	---	---

What to do in case of ....

⚠ Repair work at the appliance must exclusively be carried out by expert technicians. Improper repair work may lead to considerable danger. In need of repair please contact our after-sales-service or your expert dealer.

...practical problems

practical problem	possible cause	remedy
Items to be baked or roasted would not really rise	Wrong temperature setting	Check the temperature set with the indications of the chart
Items to be baked or roasted would not become brown	Too low a temperature	Increase the temperature setting, look into the state of cooking, possibly shorten the time
	Wrong material of tins/moulds	With top and bottom heat make use of dark oven tins only.
Items to be baked or roasted would not regularly brown	Irregular height	Reduce the temperature setting, possibly extend the time
Items to be baked or roasted become too dark	Too high a temperature	Check the temperature set with the indications of the chart, reduce the temperature setting, possibly extend the time
Items to be baked or roasted become too dry	Duration of baking too long because of too low a temperature	Check the temperature set with the indications of the chart, possibly increase the temperature setting and shorten the time

... technical problems

technical problem	possible cause	remedy
The built-under oven would not function.	Trouble with the power supply	Check the fuselage
Oven lighting would not come on.	The bulb is defective	Replace the bulb - see page 22
Running noises and air flow at the oven door after switching off all functions.	That's no trouble, just the cooking fan continues to run until the oven is fairly cooled down.	

⚠ Damaged appliances must not be used. In case of trouble or failure do please cut off or unscrew the fuselage.

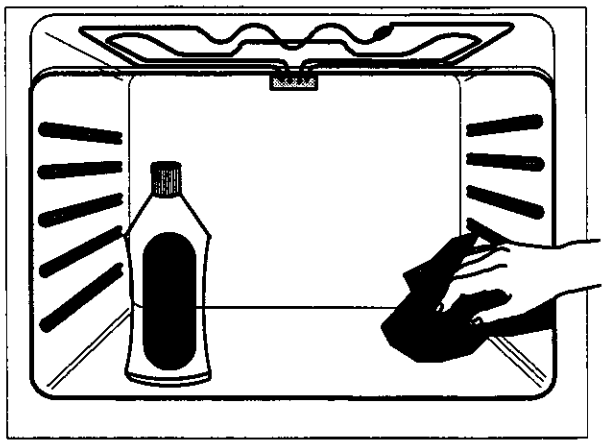
Do not do anything with the oven. Inappropriate work may lead to damages with persons and material.

Not being in a position to cure a trouble or failure with the help of the hints do please contact your after-sales-service or your fitter.

Cleaning and care

⚠ No heating element must be switched on during the cleaning procedure. Make sure that the oven has cooled down in a way that one may get in touch with interior parts without any danger. Only the function switch may be switched on for oven lighting.

Steam and high-pressure cleaning units are not suitable for cleaning because of the requirements of electrical safety.

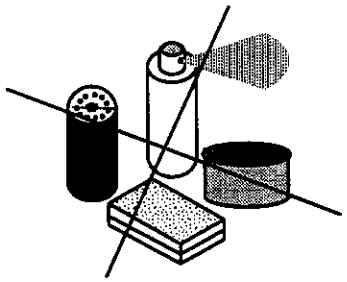


Clean enamelled cavity

Carefully and regularly clean the appliance in luke-warm or cold state. Avoid repeated burning-on of soiling.

The oven inside is washed with a warm washing-up liquid and a sponge or cloth. Afterwards wipe out with clear water and dry.

Never use caustic, scouring and scratching cleaners, oven sprays, steel-wool. Same will destroy the catalytic cleaning aid resp. the clean enamelled bottom.

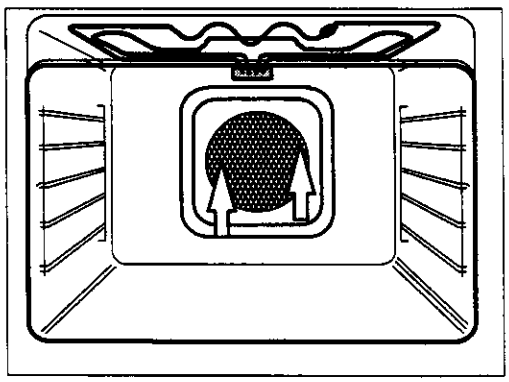


Wire shelf and grill pan, baking sheets and cake moulds

Oven accessories and shelving parts to be cleaned with a warm washing-up liquid. These items are not suitable for cleaning in a dishwasher.

Grease filter

Wash the stainless steel grease filter after every use with a soft brush in a hot washing-up liquid or quite simply in a dishwasher. Have tenacious soiling soak and react, for instance, in a hot scouring agent solution.



Control panel and oven door

⚠ Do please pay attention to clean sealing surfaces at the door and in the door frame.

The control panel and the oven door have to be cleaned with warm washing-up liquid or glass cleansing agent and to be wiped dry. For cleaning the inside of the oven door use only washing-up water.

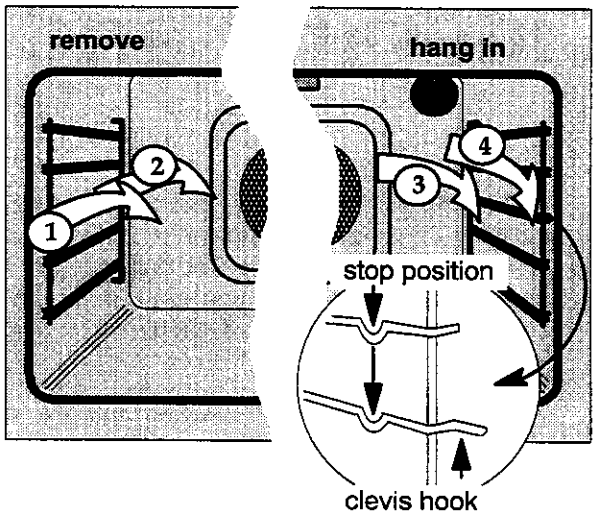
Removal and installation of the runners

For easier cleaning you may remove the entire shelving parts from the oven inside.

Remove: first press the vertical grid element (1) backwards and draw off towards the center of the cavity and remove (2) from the oven, lift slightly, if need be.

Hang in again: Insert first the rear clevis hook (3), then the clevis hook in front of the cavity and (4) firmly press down.

Important: make sure that the grid runners are in the right position. Grid runners stop positions must be in front of the cavity and show down to the bottom.

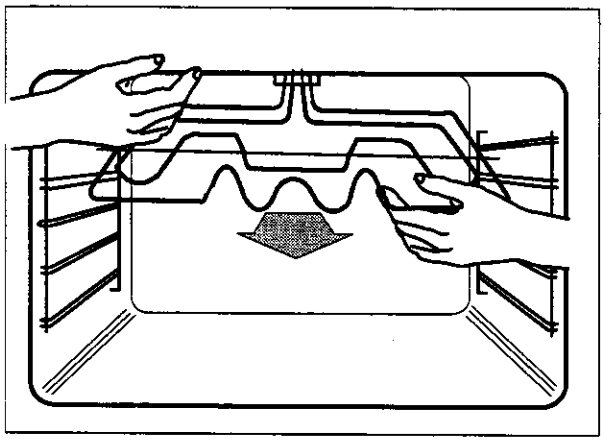


Fold down top-heat element

For easier cleaning the heating elements under the oven ceiling can be folded down at a slant.

Lay both your thumbs to the left and right on the outside oven frame, then grip with your fingers in the front bends of the heating elements and draw them off their fixture to the front. The heating elements can now be lowered at a slant and you can clean the oven ceiling.

After cleaning move the elements up again, draw in again with fingers and thumbs and catch into the fixture.



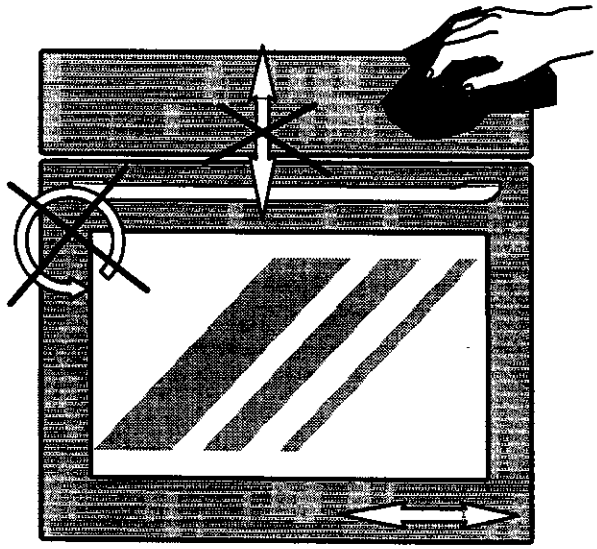
Appliances with stainless steel surface

⚠ During the cleaning procedure make sure that the stainless steel surface finish (the fine horizontal lines) will not be processed against the structure.

For the stainless steel front side we recommend throughout and regular cleaning and care with suitable stainless steel cleaners and preservative agents.

Please observe manufacturer's instructions. Scratching and scouring agents are not suitable.

Before wiping put the cleaner on a wet cloth and afterwards wash off with water and dry with a clean cloth.



Installation instructions

⚠ **The appliance must exclusively be connected to the mains by an expert electrician.**

With the installation and in case of a service failure the appliance has to be isolated from the mains. Fuselage to be switched-off or removed.

The general rules for the operation of electric appliances, the provisions by the competent electricity supply board and the specifications of these instructions for installation have to be strictly adhered to.

Prior to first use remove any possibly existing labels and protective foils from the front of the appliance.

Installation in kitchen furniture

⚠ Electrical safety is to be ensured by professional installation.

Protection against accidental contact according to the regulations set by VDE or other local authorities must be ensured by correct installation of the appliances.

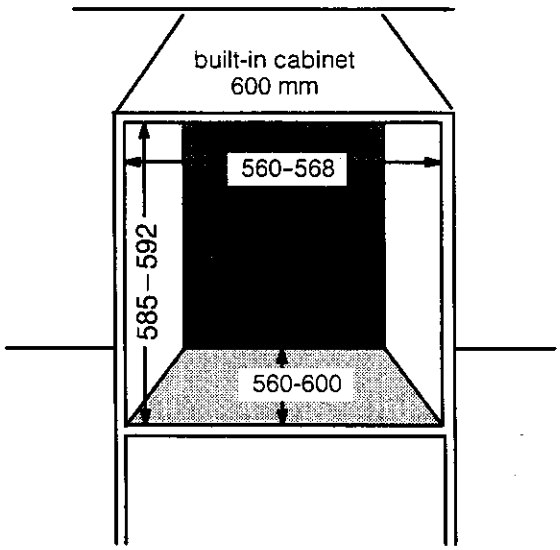
The same refers to the back of the appliance which, even in case of built-in solutions away from the wall, must not be freely accessible.

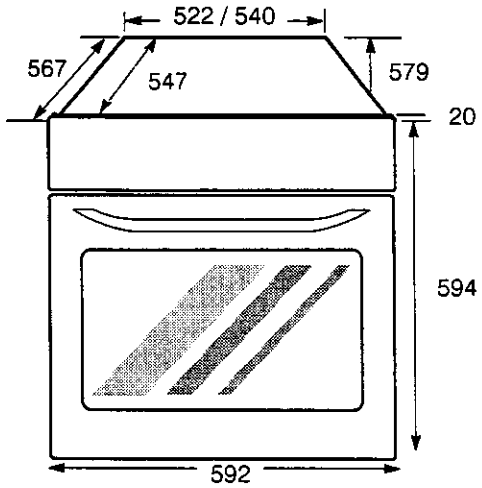
Built-in cupboards have to be located and fastened in a way that they are stable.

With built-in furniture the plastic coating or the veneer respectively and the glue used must be temperature-resistant up to 95°C.

Unsuitable plastic coating and non-heat-resistant glues are the reason for possible deformation and loosening of the coating. When in doubt check with the manufacturer of the built-in furniture.

With regard to the protection against overheating of surrounding furniture surfaces this appliance corresponds to type Y. This appliance or the built-in cupboard for the appliance respectively may be located with the rear wall and one side wall to whatever high walls or furniture respectively and with the other side to another appliance or furniture of the same height as this appliance.





Built-in dimensions

The opening in the cupboard must correspond to commercial dimensions. The hints required are given in the following dimension sketch.

Mains connection

The mains connection must be carried out by an expert electrician. The VDE-regulations and the valid prescriptions by the local power supply boards have to be complied with.

According to existing mains voltage the appliances are to be connected in correspondence with the following diagram of connections.

Prior to connection it should be checked whether the voltage stated on the type plate - i.e. the nominal voltage of the appliance - is identical with the prevailing mains voltage. The type plate ist located on the lower oven frame at the left side and is visible after opening of the oven door.

The heating element voltage amounts to 230 V ~. The appliance will also perfectly perform with the former mains voltage of 220 V ~.

The mains connection must be carried out in a way that an all-pole isolating device is existing with a contact opening of at least 3 mm, e.g. LS-automatism, earth-leakage circuit-breaker or fuse.

A wire of type H05VV-F or of higher rating is to be used as supply cable.

The mains terminal is located at the back of the appliance behind a covering slide.

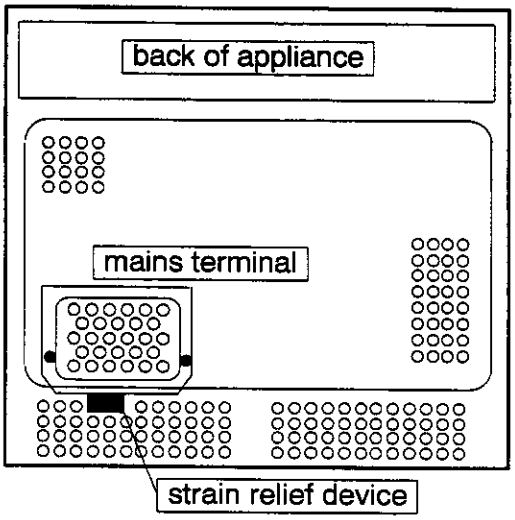
The protective conductor is to be connected to terminal ⏚. The bridges of the terminal board are to be changed accordingly, if need be.

The cable connections have to be established as prescribed and the terminal screws be <u>firmly</u> tightened.

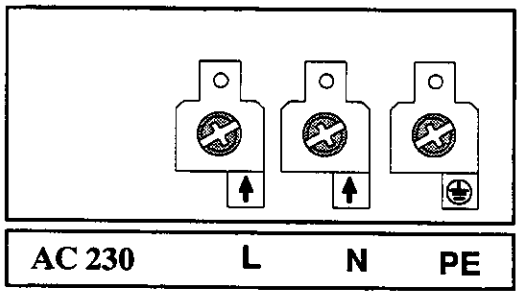
Afterwards the supply cable has to be secured by strain relief device.

Oven with cord and plug :
put the plug into a socket, installled by an electric expert.

⚠ After connection to the power supply all heating elements are to be switched on shortly at maximum setting one after another, in order to check the operability.

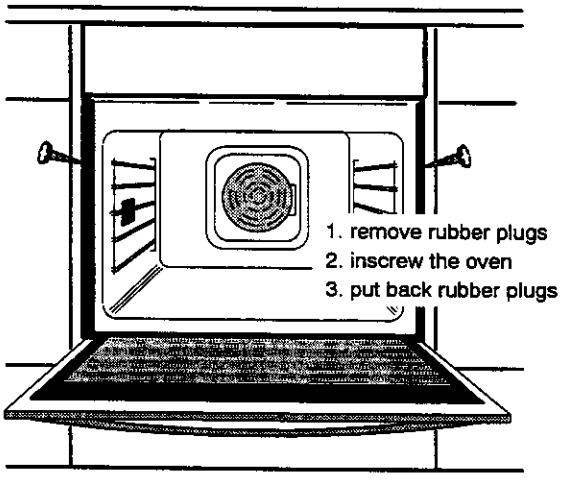


Mains terminal



Fixing in the kitchen furniture

After completion of the mains connection the built-in or -under oven is located in the cupboard and aligned. Remove the rubber plug from the plastic sleeves in the oven frame and with the screws supplied in a bag the appliance is to be screwed down in the cupboard. Finally put the rubber plugs back into the plastic sleeves.



Technical data

EOB 946

Outer dimensions

Width	592/540 mm
Height	594/579 mm
Depth	547/567 mm
Depth with open door	1010 mm

Oven cavity dimensions

Width	408 mm
Height	310 mm
Depth	407 mm
Volume	51.4 l

Total weight net ..... 32,5 kg

Connected load:

Top heat	1000 W
Bottom heat	1000 W
Rear element	2400 W
Infra-red grill	1900 W
Large surface grill	2900 W
Turbo grill	1900 W
Pizza function	3400 W
Cooling fan	30 W
Hot-air fan	30 W
Oven illumination	2x 25 W

Voltage .... 230 V ~

Total connected load max ... 3.500 W

Type plate

Note down here the data from the type plate of your appliance. Same is to be seen after opening the oven door an the oven frame in the bottom at the left side.

Make always reference to this info:

- when filing a service call
- when ordering spare parts or accessories
- with technical queries.